

0850 Elvesside Sanitation Program
Ft. Lauderdale, FL 33316
USA

28th January 2002

Dear Sir

The following actions have been taken to correct each of the deficiencies noted during the inspection of CARONIA on 18th January 2002, at Port Everglades.

1. The temperatures for foods in the blast chiller should be monitored and recorded in a log book to assure foods are being cooled within the proper time periods at the correct temperatures.

Corrective Action :- A suitable log sheet indicating time and temperature control has been drawn up and is now in use to record the temperatures of the foods in the blast chillers

2. The galleys and pantries had broken and chipped deck tiles throughout the food service area

Corrective Action :- The maintenance of the Galley tiles is ongoing and receives the highest priority. Investigations are underway to determine if there is a more suitable alternative.

3. The operation panel for the dough mixer had peeling paint on the surface and was not easily cleanable

Corrective Action :- A new operation panel has been fitted to the machine.

4. Some temperature measuring devices were not affixed in the warmest location of the reach-in coolers

Corrective Action :- All temperature measuring devices are now placed in the warmest location of the reach in coolers and all food handling staff advised of this requirement.

5. Potable water tanks 10A and 10B centres did not have water sample cocks

Corrective Action :- These have been submitted for refit later this year and are covered by refit spec numbers 13/02/042 and 13/02/043.

Sincerely
S. Clark
Staff Captain, Caronia
Cunard Line Ltd